

LUNCH MENU (11am-3pm)

SOUP

Soup of the day served with brioche bun 14

SALADS

(Add : Grilled Shrimps or Chicken- \$8)

Café Français Salad (v) (GF) 17
(Organic mixed greens, Feta crumble, Candied Sunflower Seeds, Sundried Cranberries and tri color peppers with house Balsamic vinaigrette dressing)

Cobb Salad (v) (GF) 21
(Organic mixed, tri colour peppers, diced tomatoes, hard boiled egg, avocado, and feta crumble with Creamy lemon vinaigrette dressing)

Spinach - Berry Salad(v) (GF) 18
(Organic Spinach, Fresh Mozzarella Crumble, seasonal berry, toasted almonds, dried figs with Raspberry vinaigrette dressing)

Shrimp Warm Potato salad (GF) 27
(Pan roasted potatoes with bacon chunks, corn kernels tossed in creamy sauce baked with grilled shrimps and three cheese)

Cf Salad and Soup (GF) 19 (Soup of the day paired with a side of Cf salad and house dressing)

OMELETTE

(served with brioche bun and berry compote (GF A))

or

QUICHE

(Served with house salad or Soup of the day)

- Bacon and cheese 24
- Spinach, sundried tomato and tri color peppers 24
- Smoked salmon, spinach and capers 25

Gluten free & vegetarian options available:

Gluten free available(GF A), gluten free (GF)
Recommended (**), vegetarian (v)

SANDWICHES

(All Sandwiches Served with organic mixed greens or Soup of the day)

Egg Salad croissant (GF A) 18
(Egg salad mixed with mayonnaise and seasoning on croissant)

Quick-Pick (GF A) 19
(Half Egg Salad Brioche served with house salad and soup of the day)

Avocado Toastie (v) (GF A) 20
(Avocado, lettuce, feta crumble, teriyaki drizzle and Creamy pesto spread on multigrain)

Veggie Burger (v) 21
(Croissant Brioche bun, veggies patty, medium cheddar, avocado smash, tomato, lettuce and pesto mayonnaise)

Caprese Croque-Monsieur (v) 20
(Grilled sandwich filled with Fresh Mozzarella, sundried tomatoes, Pesto on brioche topped with béchamel sauce, mozzarella cheese)

Croque-Monsieur** 20
(Our house baked brioche with ham and Swiss cheese topped with béchamel sauce and mozzarella cheese)

Smoked Salmon Croissant 21
(Smoked wild sockeye salmon lox, lettuce, capers and sour cream with Dijon mustard on house baked croissant)

Crab Croissant (GF A) 20
(Shredded crab meat mixed with Dijon mustard and mayonnaise, lettuce served on house baked croissant)

Pastrami Croissant (GF A) 20
(Smoked pastrami, lettuce, and swiss cheese with Dijon mustard mayonnaise on house baked croissant)

Grilled Chicken 23
(Grilled chicken breast, Swiss cheese, sliced tomatoes, lettuce & sundried cranberries with honey mustard mayonnaise on baguette)

Teriyaki Beef Croissant 23
(Teriyaki beef, lettuce, sliced tomatoes, pickled radish, teriyaki sauce drizzle and mayonnaise on Croissant)